Ahi.

Cuisine Good Food Guide
One MICHELIN Star 2026

ORIGINE

a Bistro by Ahi.
MICHELIN Guide 2026 Selection



events@ahirestaurant.co.nz



Kia ora and thank you for thinking of Ahi or Origine, a Bistro by Ahi for your next event

Ahi Group comprises of two award-winning restaurants. Ahi and Origine, a Bistro by Ahi.

While some events are hosted within our flagship Ahi restaurant, most of our larger or more flexible events take place at our sister venue, Origine, a Bistro by Ahi. Origine is located less then a one minute walk from Ahi, on a stunnung north-west facing site, in Commercial Bay.

- **Ahi** offera a refined New Zealand dining experience offering a la carte and our popular New Zealand Food Story tasting menu. Ahi is available for full restaurant buyouts but does not cater to groups or bookings of more than six guests.

- **Origine Bistro** offers a more relaxed expression of New Zealand cuisine and is well equipped to welcome groups / events / working meetings and is family friendly.

Together, Ahi and Origine Bistro allow us to host events of all sizes, from an intimate dinner for six to a full venue event for up to 200 guests.

Our team will guide you to the space best suited to your occasion, while bringing the same warmth, care and attention to detail across both venues.

Events & Celebrations



Ahi can seat up to 80 at lunch or dinner, and can welcome up to 120 for standing drinks & snacks.

We’re on hand to help plan every detail, and work with you to create a bespoke food + beverage experienc that is designed to showcase the very best of New Zealand’s producers.


ORIGINE
a Bistro by Ahi.

ORIGINE

a Bistro by Ahi.

Situated one minute's walk from Ahi, on the north-western corner of Commercial Bay, this magnificent space at Origine is set across two storeys with stunning views of the Waitemata harbour.

Downstairs dining includes an expansive bar area for pre-drinks and mixing & mingling. Upstairs boasts a beautiful open plan mezzanine area.

In short, there are three unique spaces to choose from:

The Mezzanine, our upstairs bar & smaller events space

Up to 50 guests standing, 40 seated

The Main Dining Room

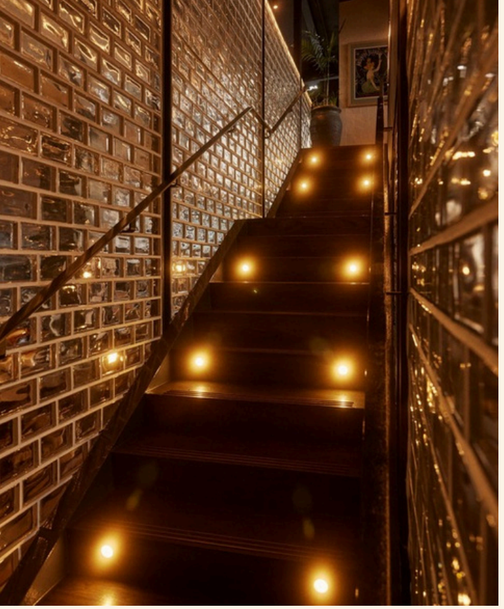
Up to 200 guests standing, 100 seated

Bar and cocktail area

Up to 40 guests




The Mezzanine







The Mezzanine & Bar

Our mezzanine space is designed specifically for smaller groups, offering a versatile setting for either drinks or a full dining experience.

Enjoy the view over the Waitemata harbour and the waterfront below, choose from our selection of tailored menus and beverages.

The space is fully equipped for private entertaining, including an exclusive bar and private bathrooms. Please note there is no wheelchair or lift access to this level.

Capacity

40 seated

50 standing

Menu formats, availability and minimum spends may vary in November and December.






The Dining Room



Dining Room & Bar

Architect Jack McKinney drew on the building's striking 10-metre louvre windows to create a light-filled, elegant space, with solid oak floors and a wall of Venetian glass brick adding warmth and character. Distinctive in design, but Kiwi at its heart.

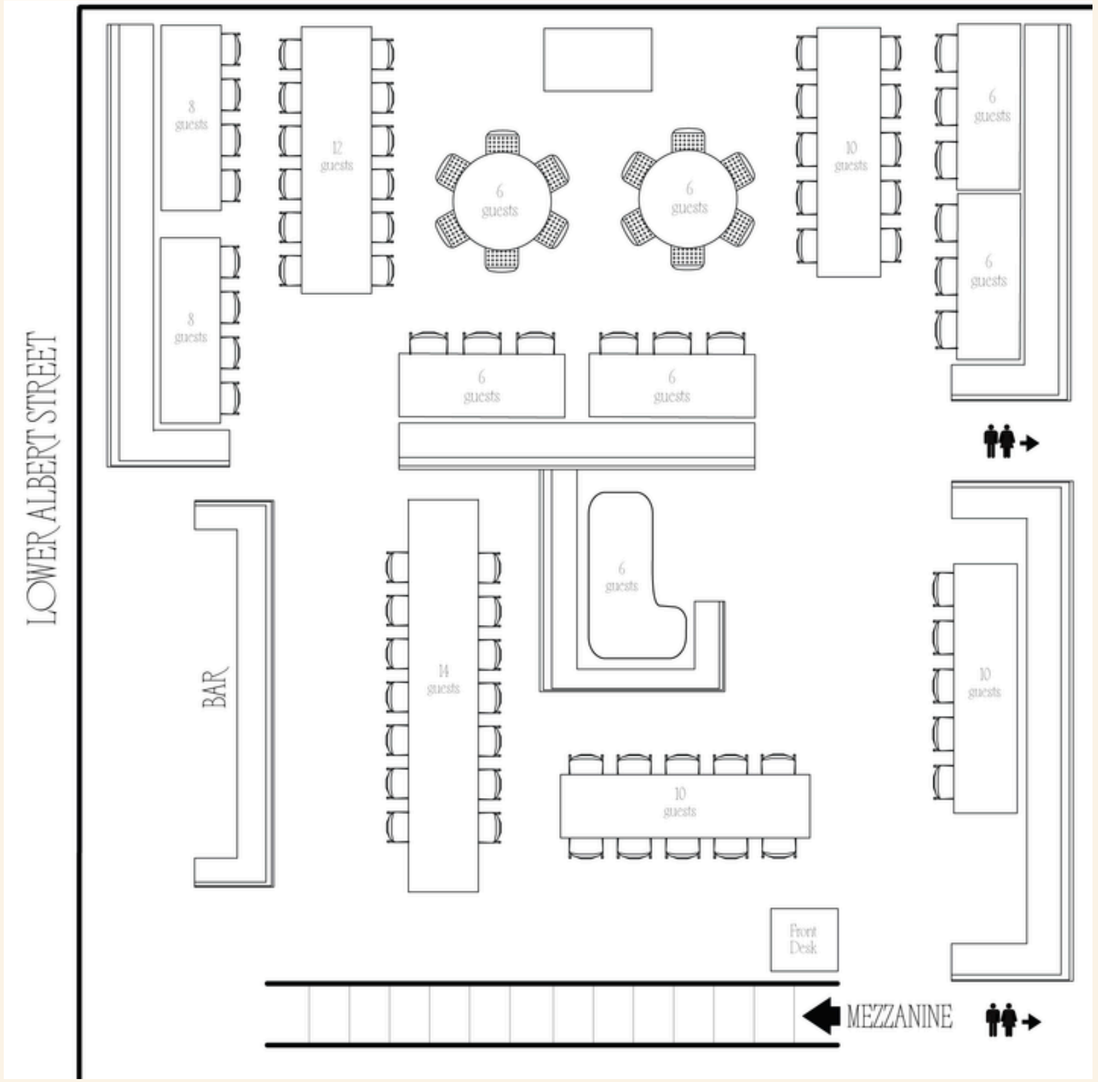
Capacity:

100 seated

200 standing

Menu formats, availability and minimum spends may vary in November and December.

Suggested Floor Plan



MAIN FLOOR

Seats up to 85 guests

BAR BOOTH

Additional 18 guests

BAR ISLAND TABLE

Additional 8 guests

BAR LEANERS

Additional 30 guests

Terms & Conditions

IMPORTANT: We are unable to pencil or hold dates, please liase with our team when you are ready to proceed.

ATTENDANCE & ACCESS

- Final numbers are due 7 days before your event. Charges are based on final numbers or your minimum, whichever is greater.
- We don't have AV equipment in-house — we recommend Multi-Media Systems (multi-media.co.nz).
- Parking nearby at Downtown Carpark.
- The main dining room is wheelchair accessible. The mezzanine is not.
- Set up and pack down: 60 minutes either side of your event, by arrangement.
- Exclusive lunch bookings: please vacate by 4.30pm unless arranged otherwise
- We have several local florists on file if you are looking for recommendations to elevate your event.

PAYMENT & CANCELLATION

- Exclusive hire: $5,000 deposit to confirm, by invoice or card (credit card fees apply)
- The Mezzanine: no deposit, but we'll need a card on file. A $1,000 authorisation may be placed 10 days out.
- Balance due by EFTPOS, card or cash on the day.
- Cancellations: full refund 28+ days out, 50% refundable 14–27 days out, non-refundable inside 14 days.
- The Mezzanine cancellations: no charge 10+ days out, $100pp inside 9 days.
- If minimum spend isn't reached, the difference is charged as room hire. Waived in a State of Emergency.

Parties over 50 guests may require security under the Liquor Licensing Act. Cost depends on numbers and is on-charged.


Menus

Menu Options

Our menus are built around sourcing the best New Zealand produce including seasonal vegetables grown in our very own Ahi Organic Garden in South Auckland. Provenance is part of the experience, not just sourcing. The menu is deliberately about the growers, farmers, hunters, fishers and producers behind the ingredients.

Whether you're hosting six people or sixty, there's a menu to match any occasion.

We can accomodate all dietary requirements and special requests - these must be advised in advance.

Please note that this is sample menu, dishes change with the seasons.

Groups of 60+ are shared for the table.





Set Menu

For groups of 9+ at Ahi, we will have a set menu for you, please note this is a sample and may be subject to change depending on on seasonality.

We can cater to any dietary requirements and restrictions.

Ahi.

SAMPLE SET MENU
149 PER PERSON
***2** INDIVIDUAL SNACKS + 2 STARTERS +*
***1** MAINS AND **1** DESSERT*

TIO *Waiheke Island*
Te Matuku oyster + cucumber granita + champagne mignonette

MAPARI TARTARE TART *Waikato*
Angus picanha + Sturgeon Valley caviar +
Coppersfolly wasabi sour cream + nashi pear

•

HĀMANA *Akaroa Harbour*
Akaroa salmon + heirloom tomato tartare + nasturtium sorbet + fermented tomato ponzu + wasabi creme fraiche

•

KAMOKAMO *Clevedon*
terrine of grilled butternut & kamokamo + buffalo curd +
fire blanched beans + witloof jam + kale veloute

•

HĪPĪ *Marlborough*
Middlehurst Station lamb + kawakawa eggplant +
fire-roasted capsicum + almonds + tomatillo salsa verde

or

IKA *Aotearoa*
steamed fish + Jerusalem artichoke + pickled pioppino +
smoked whey beurre blanc + puffed buckwheat + sorrel

•

PAINĀPORO *Parua Bay, Whāngarei Heads*
BBQ'd New Zealand pineapple + dark chocolate mousse + smoked chilli +
pumpkin seed 'Nutella' + cocoa nibs



ORIGINE

a Bistro by Ahi.

SAMPLE SET MENU
129 PER PERSON

— TO START · sharing style —

Freshly-shucked Pacific Oysters w champagne vinegar,
shallots & Meyer lemon

Wapiti Mince & Cheese with Fiordland Elk braised in pinot, puff pastry,
Meyer Old Master Parmesan

Ahi Garden chioggia beetroot tartare, Alderson's dill pickles,
chilli ketchup, kettle crisps

Ocean Speared shaved kingfish, hand-pressed coconut cream, Wairoa finger lime
caviar, chopped red chilli & coriander

— MAIN · your choice of.. —

Mapari Meats Prime Angus beef rump, Ahi garden courgettes & daikon,
bone marrow butter, pioppino mushroom

Line-caught Hauraki Gulf fish & BBQ aubergine caviar, saffron braised fennel,
crispy horopito squid

Garden Courgette, Monty & Sons trumpet pasta, Crispy courgette flower
& bbq aubergine

served w sides for the table

— DESSERT · your choice of.. —

Custard Square - Caramelised apple, ginger crunch

Origine's chocolate mousse, white dulce cream, mandarin



ORIGINE

a Bistro by Ahi.

SAMPLE SET MENU
$99 per person

Freshly-shucked Pacific Oysters w̄ champagne vinegar,
shallots & Meyer lemon

Served with bread & butter

.

Wapiti Mince & Cheese with Fiordland Elk braised in pinot, puff pastry, Meyer Old Master Parmesan

.

Shaved Leigh Kingfish, hand-pressed coconut cream, Wairoa blood orange, chopped red chilli & coriander

.

Roasted barrel of Central North Island
lamb shoulder w chimichurri, heirloom carrots, & turnips, buffalo labneh

.

Origine's chocolate mousse, white dulce cream, mandarin, pistachio

Snacks & Walk + Fork

A relaxed-style event — snacks and walk & fork dishes are stationed through the room so guests can mingle and graze.

PRICING

Package	Price	Snacks	W&F	Dsrt
2 hrs	$89pp	2	2	I
4 hrs	$119pp	3	3	I

ADD-ONS

Oyster Station +$20pp
Freshly-shucked Te Matuku oysters, natural or dressed

Cheese Platter $75
NZ cheeses, crackers, baguette & accompaniments

Charcuterie Platter $50
Bayonne ham, saucisson sec, rillettes, duck liver parfait, mustard, pickles, baguette · serves 4

SNACKS

PICK 2—3

Fresh shucked Waiheke oysters

Ocean-Speared black foot abalone Crumbed & fired, edam white sauce, hand-rolled pasta

Wapati Mince & Cheese with Fiordland Elk braised in pinot, puff pastry, Meyer Old Master parmesan.

Beet TartareAhi garden choggia beetroots, Anderson's dill pickles, chilli ketchup, kettle crisps.

Ocean-speared fish, hand-pressed coconut cream, Wiaroa finger lime caviar, chopped red chilli & coriander.

WALK & FORK

PICK 2—3

Roasted rump of Marlbourgh high country lamb, Agria potato gnocchi, kawakawa chimichurri, heirloom carrots.

Line caught Hauraki fish, Cloudy Bay clams & chardonnay, velouté, saffron braised fennel.

Seasonal risotto, lemon mascarpone, mint, Mahoe farm mature gouda

DESSERT

Custard Slice with caramelised `apple and ginger crunch

Origine's chocolate mousse, white dulce cream, mandarin, pistachio

Breakfast events

Origine Bistro is able to host breakfast events on request.
No minimum spend between 8am and 10.30am, weekdays. Weekend brunch from 11am — get in touch for more information.

Avaliable for groups 20+

$69 per person

Bistro by Ahi's granola, fresh seasonal fruit & natural yoghurt

(Supplement: charcuterie board, $10pp)

Croissant w jam & honey butter

Served sharing-style:

Scrambled eggs, toasted sourdough, bacon, avocado, Akaroa smoked salmon

Served with your choice of:
Flight filter coffee
Harney & Sons tea selection
Selection of juices



See you soon. Mā te wā.

Ngā mihi — from the team at Ahi. and Origine Bistro.

events@ahirestaurant.co.nz

Commercial Bay, Auckland